

Tripel na trzecie mistrzostwo świata

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **40**
- SRM **6.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (74.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (8.6%) | 79 % | 18 |
| Grain | Abbey Castle | 0.3 kg (3.7%) | 78 % | 45 |
| Grain | Zakwaszający | 0.1 kg (1.2%) | 70 % | 6 |
| Sugar | Cukier do fermentacji | 1 kg (12.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Aurora | 25 g | 50 min | 8.5 % |
| Boil | Cascade PL | 50 g | 15 min | 5.2 % |
| Boil | Bobek | 50 g | 15 min | 5.9 % |
| Boil | Bouclier | 50 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|-----------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Other | Cukier kandyzowany biały | 1000 g | Primary | 14 day(s) |